

TURNIPS IN CHEESE SAUCE

3 c. crisp, fresh turnips

$\frac{1}{4}$ c. butter

$\frac{1}{4}$ c. flour

$1\frac{1}{2}$ c. cream or top milk

1 c. grated process cheese

1 tblsp. chives

- Slice turnips and cook in boiling salted water 8 to 10 minutes. Drain; cover to keep hot.
- Melt butter, stir in flour, add cream and cook, stirring, until thickened. Add cheese and stir until melted.
- Add turnips to sauce. Sprinkle with chives. Makes 6 servings.

Mrs. Ada. M. Smith, Ohio